



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Hong Kong Express, Corp
Hong Kong Express
7420 W Good Hope Rd
Milwaukee, WI

2/19/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

Code Number	Description of Violation	Correct By
3-302.11	<ol style="list-style-type: none">1. In the walk in cooler there was raw beef stored next to cooked shrimp and noodles. There was also raw chicken next to cooked sprouts and other cooked foods and prepped vegetables. Keep all raw meats on the bottom shelves and ready to eat foods and vegetables above them. Raw shell eggs should also be placed in the cooler on a bottom shelf.2. Tubs of raw meat were on the floor in the walk in cooler.3. Vegetables were on the floor in the walk in cooler.4. Boxes of food were on the floor in the walk in freezer.5. Remove the dirty wooden blocks and the space heater from the prep table in the warewashing area. <p>All food must be protected from cross-contamination. Keep all food 6 inches off the floor. REPEAT VIOLATION</p>	3/5/2013



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3-304.14	<p>Dirty towels were everywhere. Store wiping cloths in a sanitizing solution between use. This has been instructed to you in the past. You need to store in use towels in 100ppm bleach solution when not in use. Buy bleach test strips and demonstrate how to set up a bucket upon reinspection.</p> <p>There were no sanitizer buckets set up at all. Make sure you do this first thing in the morning when setting up.</p>	3/5/2013
3-306.11	<p>1. Discontinue using plastic trash bags to store food in. Plastic bags contain insecticides that may leach into food.</p> <p>2. Cover all food in the walk in cooler and freezer to protect it.</p> <p>Provide effective food shields.</p>	3/5/2013
3-501.16	<p>In the hot case a pan of food was at 120F, removed and reheated to 165F. Turkey fried rice in the upright hot holding unit was 78F. Potentially hazardous food must be held hot at 135 degrees or above.</p>	3/5/2013
3-501.16	<p>A tray of cooked chicken was out at 56F, crab rangoon was out at room temp at 67F (disposed), about 5 dozen raw shell eggs were stored under the counter at room temp of 70F, and a tub of cooked rice was out at 96-105F. Food must either be kept hot over 135F or cold at 41F or below. Nothing should be out at room temperature ever.</p>	3/5/2013
3-501.17	<p>None of the ready to eat foods were date marked. Undated food includes shrimp, diced turkey noodles, pork, cooked sprouts and multiple pans of par cooked chicken. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.</p>	3/5/2013
4-601.11	<p>1. There were dishes and equipment that was stored clean but was actually greasy and soiled.</p> <p>2. 2 Cutting boards were deeply grooved and mold stained. Remove and replace.</p> <p>3. Discontinue storing dirty ice cream scoops in the ice cream freezer. Keep clean or use your dipper well as designed.</p> <p>All food contact equipment and utensils must be clean..</p>	3/5/2013



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4-601.11	Clean the following areas:	3/5/2013
	<ol style="list-style-type: none">1. Clean all the shelves in the back kitchen.2. Clean on top of the rear cookline.3. Clean the walls over the warewashing sinks.4. Clean the exterior of all sauce buckets and rolling storage bins with condiments in them. (sugar, flour).5. Clean under and behind all grill equipment.6. Customer trays were dirty. Clean and sanitize customer trays and store clean.	
5-205.11	The handsink at the cookline had a stainless steel container in it and the handsink at the warewash area had a sheet pan over it. Handsink was not available for use. Make sure the handsink is always available.	3/5/2013
6-301.11	There was no soap at the warewashing handsink. Make sure all handsinks are supplied with soap.	3/5/2013

Notes:

FDL ok.
CFM ok.

Do the following:

1. Remove the double electric burner at the cookline.
2. Discontinue using plastic vinegar tops as scoops. Use only food grade scoops.
3. The plumbing lines from the soda dispenser and the ice bin by the drive thru need to be extended into the floor drain.

On 2/19/2013, I served these orders upon Hong Kong Express, Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature